We are excited to announce a 6 Course Beer Dinner on Tuesday, August 6th at 6pm! Its a chance for you to meet our new Executive Chef, Deven Rieck & enjoy his cuisine that he's paired with Severance Brewing Co Beers! Chef Deven has chosen a Southwest theme & we tried too many delicious brews that we had to add an extra course!!! In customary ODE style, pours will be generous & you will leave with a happiful belly - this is one you won't want to miss! RSVP required - email catering@odetogoodfood.com or call us to save you a spot 605-275-6332 Tickets are \$100/each or purchase 4 tickets for \$360

South American Beer Pairing menu Collaboration with Severance Brewery

Tuesday, August 6th 6pm

1st Beer: Love Notes Hazy IPA paired with Peru inspired Seabass Ceviche with Plaintain Chips

2nd Beer: DB Cooper's Big Jump Double IPA paired with Brazil inspired Feijoada {Pork Belly Stew with Rice & Beans}

3rd Beer: Artic Pale Ale paired with Peru inspired **Pollo Brasa** {Cornish Hen served on a bed of Baby Roasted Potatoes}

4th Beer: Narwhal Tomfoolery West Coast IPA paired with Brazil inspired Vaca Atolada {Braised Beef Ribs served over Polenta}

5th Beer: De Witte Belgian Witbier paired with Colombia inspired Plantains Asados

{Breaded & deep fried Plantains & Mozzarella}

6th Beer: Monster Cookie Nitro Oatmeal Stout paired with Argentina inspired Dulce de leche Dessert